

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
15 September 2005 (15.09.2005)

PCT

(10) International Publication Number
WO 2005/084446 A1

(51) International Patent Classification⁷: **A21D 8/04**,
A23L 1/00, A23P 1/04, A23L 1/22, A23P 1/02, C12N
9/98, 11/04

(21) International Application Number:
PCT/NL2005/000161

(22) International Filing Date: 4 March 2005 (04.03.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
04075742.9 4 March 2004 (04.03.2004) EP

(71) Applicant (*for all designated States except US*): **CSM
NEDERLAND B.V.** [NL/NL]; Nienoord 13, NL-1112 XE
Diemen (NL).

(72) Inventors; and

(75) Inventors/Applicants (*for US only*): **MINOR, Marcel**
[NL/NL]; Oude Diedenweg 11, NL-6704 AA Wageningen
(NL). **DÜSTERHOFT, Eva-Maria** [DE/NL]; Tarthorst
1007, NL-6708 JH Wageningen (NL). **STOLZ, Peter**
[DE/DE]; Im Winkel 61, 55639 Koenigswinter (DE).

(74) Agent: **VAN WESTENBRUGGE, Andries et al.**; Neder-
landsch Octrooibureau, P.O. Box 29720, NL-2502 LS The
Hague (NL).

(81) Designated States (*unless otherwise indicated, for every
kind of national protection available*): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ,
TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA,
ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every
kind of regional protection available*): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO,
SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,
GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- *with international search report*
- *before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments*

*For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.*

(54) Title: GRANULATE CONTAINING A FUNCTIONAL FOOD INGREDIENT AND METHOD FOR THE MANUFACTURE THEREOF

(57) Abstract: The present invention relates to a composition comprising at least 0.1 wt.% of granules suitable for use in foodstuffs, said granules having an average diameter in the range of 30-3000 µm and comprising: a. 3-70 wt. % of a plurality of non-lipophilic particles with an average diameter in the range of 3-300 µm, said particles containing at least 0.1 wt.% of one or more functional food ingredients; b. 10-80 wt.% of a discrete continuous phase containing at least 90 wt.% lipids, which continuous phase envelops the non-lipophilic particles and holds them together, the combination of non-lipophilic particles and the continuous phase forming an agglomerate with a diameter in the range of 20-2000 µm; and c. 10-80 wt.% of an exterior lipophilic layer that encompasses the agglomerate, which lipophilic layer exhibits a slip melting point of at least 30°C.

WO 2005/084446 A1